

# Parmesan Corn Pudding

Photo by:: Jennifer Davick; Styling: Missie Neville Crawford

- **YIELD:** Makes 8 servings
- **TOTAL:**55 Minutes
- **COURSE:** Side Dishes/Vegetables



## Ingredients

- 2 (12-oz.) packages frozen white shoepeg corn, thawed and divided
- 1/3 cup sugar
- 1/4 cup all-purpose flour
- 2 tablespoons plain yellow cornmeal
- 1/2 teaspoon salt
- 6 tablespoons butter, melted
- 1 1/2 cups milk
- 4 large eggs
- 2 tablespoons chopped fresh chives
- 1/2 cup (2 oz.) shredded Parmesan cheese
- Garnish: chopped fresh chives

## Preparation

1. Preheat oven to 350°. Place 1 package of corn and next 7 ingredients (in order listed) in a large food processor. Process until smooth, stopping to scrape down sides.
2. Transfer mixture to a large bowl; stir in chives and remaining corn. Pour mixture into a lightly greased 2-qt. baking dish; sprinkle with cheese.
3. Bake at 350° for 40 to 45 minutes or until set. Garnish, if desired.

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